



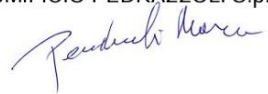
## QUALITY AND FOOD SAFETY POLICY

**Salumificio Pedrazzoli S.p.A.** offers products and services to the Italian and global markets that meet the highest customer requirements through the implementation of a reasoned quality policy. Food safety, environmental and consumer protection, and the adoption of ethically sound behavior are the main pillars of the Company. This makes Pedrazzoli a leader in its sector, not only for the undisputed quality of its products but even more so for its mission of all-round attention to the person. Therefore, within this logic of continuous improvement, the Board of Directors has developed the following objectives:

- **Consumer health protection** through compliance with Italian, EU, and Non-EU legislative standards, maintaining an open and collaborative relationship with Supervisory Authorities.
- **Guarantee of wholesomeness** of finished products and truthfulness of information provided to customers.
- **Implementation of Food Defense procedures** within the quality plan to protect products from intentional tampering or sabotage from both external and internal sources.
- **Attention to the person** through non-discrimination, staff training, and the safety of operators in their workplace.
- **Responsible management of creation** through a focus on ecology and renewable sources. Environmental protection has driven the Company to install a large photovoltaic system and solar panels, alongside the use of FSC-certified paper and wood and eco-compatible packaging. The company is approaching ISO 14001:2015 certification for more comprehensive environmental management.
- **Certification of the Management System** in accordance with IFS v.8 standards, aiming for international market expansion and continuous improvement.
- **Products for specific dietary needs**, such as gluten-free products, with the company's inclusion in the AIC (Italian Celiac Association) system.
- **Development of an exclusively organic line** and full management of the Italian heavy pig supply chain, from farming to the finished product.
- **Adherence to protected production circuits** (PDO/DOP and PGI/IGP) as a further guarantee of control over the charcuterie sold.

- **Rediscovery of niche products** from the ancient Mantuan tradition, also through collaboration with official research centers.
- **Consumer information and training** via social networks, trade fairs, precise labeling, and an e-commerce portal for organic products.
- **Development of Food Safety Culture** at every company level through involvement, training, and direct evaluation of staff, ensuring the necessary skills for safety, quality, legality, and authenticity.
- **Commitment to the fight against fraud** through careful supplier selection, staff training, control of raw materials, and prevention activities.

PRESIDENTE  
SALUMIFICIO PEDRAZZOLI S.p.A.



S. Giovanni del Dosso (MN) lì, 11.12.23

**Salumificio Pedrazzoli Spa**

Via San Giovanni, 16  
46020 San Giovanni Del Dosso MN  
Tel 0386 757332  
Fax 0386 757268 commerciale  
Fax 0386 757438 amministrazione  
www.salumificiopedrazzoli.it  
info@salumificiopedrazzoli.it

N°R. I. 01592090201 - R.E.A.MN .168927 - Capitale sociale Euro 1.200.000,00 i.v. - Fax 0386 757268 commerciale Fax 0386 757438 amministrazione